



HOUSE OF P.Y. CHONG

CEILING PRICES FOR FOOD ITEMS AND MEALS
All prices listed herein are at or below our O.P.A. Ceiling Prices

ITEM NO.	NAME OF ITEMS	COOKED WEIGHT	PRICE
1	CHICKEN ALMOND	12 oz	\$ 1.50
2	CHICKEN CHOP SUI	32 oz	1.50
3	FRIED CHICKEN WITH VEGETABLES	16 oz	1.50
4	BOILED CHICKEN	8 oz	1.50
5	POT ROAST CHICKEN	8 oz	1.50
6	FRIED CHICKEN WITH CRISP WUN TUN	10 oz	3.50
7	CHICKEN SPECIAL - ANY STYLE	12 oz	3.50
8	WALNUT CHICKEN	16 oz	2.50
9	CHICKEN LIVER ROLL	8 oz	1.50
10	DUCK SPECIAL - ANY STYLE	24 oz	3.50
11	BONED DUCK	24 oz	3.50
12	FRIED CRISP - SKINNED DUCK	8 oz	2.50
13	FRIED NOODLE, ANY STYLE - SPECIAL	20 oz	2.50
14	MEDIUM FRIED NOODLE	13 oz	.75
15	FRIED CRISP WUN TUN	20 oz	1.50
16	PLAIN FRIED CRISP WUN TUN	4 oz	.50
17	FRIED CRISP SHRIMPS	6 oz	1.00
18	FRIED CRISP SHRIMPS WITH FRIED WUN TUN	8 oz	1.50
19	FRIED SHRIMPS WITH VEGETABLES	20 oz	2.50
20	SHRIMPS WITH WALNUTS	16 oz	2.50
21	SHRIMP OMELETTE	8 oz	.75
22	FITTERED SHRIMPS WITH VEGETABLES	16 oz	1.50
23	STUFFED SHRIMPS	9 oz	1.50
24	LOBSTER WITH BLACK BEAN SAUCE	24 oz	3.50
25	LOBSTER - COOKED ANY STYLE	10 oz	3.50
26	FRIED BEEF WITH VEGETABLES	15 oz	.75
27	BEEF CHOP SUI	15 oz	.75
28	SPARE RIBS	8 oz	.75
29	SPARE RIBS 1917 - P. Y. CHONG STYLE	24 oz	2.50
30	FRIED PORK WITH VEGETABLES	15 oz	.75
31	SLICED LEAN ROAST PORK	3 oz	.75
32	POT ROAST PORK	6 oz	.75
33	FISH ROLL	6 oz	1.00
34	BOILED FISH	16 oz	2.50
35	STEAMED FISH	16 oz	2.50
36	FRIED FISH, CANTON STYLE	24 oz	2.50
37	COMBINATION CHOP SUI	15 oz	1.50
38	FRIED RICE	16 oz	.75
39	PLAIN RICE, 1 ORDER	16 oz	.25
40	CHINESE PORK SAUSAGE	4 oz	.75
41	SPECIAL HONG MIN	7/2 LB.	10.00
HORS-D'OEUVRES (ITEMS 42 TO 49, INCL.) TO BE SERVED AS EXTRAS, WHEN ORDERED, WITH ANY MEAL AND/OR WITH LIQUOR; AMERICAN AND CHINESE STYLE			
42	CRISP WUN TUN	6 oz	.75
43	CHAR SUI	6 oz	.75

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44	LUP CHONG	4 oz	.75
45	ABALONE SOUP	20 oz	.75
46	CHOW MIEN	14 oz	1.00
47	FRIED SHRIMPS	6 oz	1.00
48	POT ROAST PORK	6 oz	.75
49	ANCHOVY PASTE ON TOAST	4 oz	.75
50	TRIMMED BROILED SIRLOIN OR RIB STEAK	3.00	
SOUP - CONSONANT OR VEGETABLES - NOT LESS THAN 8 OZ. COMBINATION VEGETABLES WITH P. Y. SPECIAL DRESSING NOT LESS THAN 10 OZ. WITH NOT LESS THAN SIX OF THE FOLLOWING VEGETABLES: ASPARAGUS, BEANS, BEAN SPROUTS, CUCUMBERS, MELON, OLIVES, PEPPERS, WATER CRESS, RADISHES, SQUASH, TURNIPS, CABBAGE, CARROTS AND CELERY.			
ENTREE - (A) RIB STEAK OR KID STEAK, NOT LESS THAN 1 LB BEFORE BROILING.			
VEGETABLE (A) IRISH POTATOES OR SWEET POTATOES, OR TAKO OR RICE (B) FIVE OF THE FOLLOWING VEG.: 3 COOKED & 2 RAW ASPARAGUS, BEANS, BEAN SPROUTS, BEETS, BROCOLI, CABBAGE, CARROTS, CELERY, CORN, CUCUMBERS, ONIONS, ORANGES, LETTUCE, RADISHES, TURNIPS, PEPPERS, SQUASH, TOMATOES, TURNIPS, WATERCRESS & CAULIFLOWER - NOT OF VEGETABLES NOT LESS THAN 6 OZ.			
DESSERT ICE CREAM 2 OZ OR CHILLED PEACHES OR PEARS, 2 OZ OR FRUIT SALAD 2 OZ			
DRINK COFFEE WITH CREAM OR ICED TEA 4 SLICES OF BREAD & 1 1/2 OZ OF BUTTER			
51	TRIMMED BOILED FILET OR T-BONE STEAK	4.00	
THE SAME ITEMS AS ARE LISTED UNDER MEAL #50 AND IS SERVED IN THE SAME MANNER - EXCEPT (A) FILET STEAK, NOT LESS THAN 12 OZ BEFORE BROILING.			
(B) T-BONE STEAK, NOT LESS THAN 1 LB BEFORE BROILING			
52	CHICKEN DINNER - INCLUDES	3.50	
(A) & BROILED CHICKEN - 1 LB OR FRIED CHICKEN - 1 LB OR SLICED CHICKEN - CHINESE, AMERICAN STYLE AND SLAW, CHOW MIEN, SALAD, VEGETABLES, DESSERT AND DRINK AS LISTED UNDER MEAL #50			
53	BROILED LOBSTER DINNER	3.50	
1/2 LOBSTER IN SHELL, NOT LESS THAN 1 LB AFTER BROILING, WITH DRESSING. B. INCLUDES THE SOUP, SALAD, VEGETABLES, DESSERT & DRINK AS LISTED UNDER MEAL #50 INCLUDING BREAD & BUTTER			
54	SPECIAL P. Y. SEA FOOD DINNER	3.50	
SEA FOOD CONSISTING OF FISH, OYSTERS & SHRIMPS - 16 OZ & ITEMS LISTED ON MEAL #50			
55	SHRIMP DINNER	2.50	
18 FITTERED SHRIMPS 8 OZ & THE ITEMS LISTED ON MEAL #50			
SHRIMP COCKTAIL			
EXTRA ORDER OF IRISH POTATOES (FRENCH FRIED) 6 oz.			
EXTRA ORDER OF TOMATOES AND LETTUCE 6 oz			

YOU PLEASE NO BLING LIQUOR

M.E.P. Y. CHONG PLACE . . .

Liquor commission no allow. If you bling, Me-P. Y. must check same. Give you back when you go outside. Please excuse; no get Me-P. Y. in trouble.

HOUSE OF P. Y. CHONG

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ITEM NO.	NAME OF ITEMS	COOKED WEIGHT	PRICE
56	SIX COURSE CHINESE DINNER	每位二元伍毛	PER PERSON 2.50
	1. (a) CHICKEN, FRIED, CHINESE STYLE OR	炸子雞 或 2 oz	熟重二两半
	(b) CHICKEN WITH MUSHROOM, OR	毛菌雞 雞 2 oz	全重
	(c) CHICKEN WITH VEGETABLES, OR	炒雞片 雞 2 oz	全重
	(d) CHICKEN, POT ROAST, CHINESE STYLE OR	扇 雞 或 2 oz	全重
	(e) CHICKEN, BOILED, CHINESE STYLE OR	白切雞 雞 2 oz	全重
	(f) DUCK WITH VEGETABLES, OR	炒鴨片 鴨 2 oz	全重
	(g) FRIED CRISP DUCK WITH CRISP WUN TUN	脆皮鴨 鴨 2 oz	全重
	2. (a) PORK SPARE RIBS WITH TURNIPS OR OTHER VEGETABLES, OR	炸子肉 2 oz	全重
	(b) PORK LOIN WITH TURNIPS OR OTHER VEG.	炒 猪 4 oz	熟重四两半
	3. (a) CHOW MEIN	炒 麵 5 oz	熟重五两半
	4. (a) BEEF WITH TOMATOES OR OTHER VEGETABLES	炒 牛肉 5 oz	熟重五两半
	5. (a) OMELETTE, CHINESE STYLE OR	炒 蛋 2 oz	熟重二两半
	(b) SLICED ROAST PORK, CHINESE STYLE	叉 烤肉 2 oz	熟重二两半
	(c) POT ROAST PORK	扣 猪肉 2 oz	熟重二两半
	6. (a) FRIED SHRIMPS, FRESH OR CANNED WITH CRISP WUN TUN, OR	炸 滾蝦 雞 2 oz	全重
	(b) FRIED CRAB MEAT, FRESH OR CANNED, WITH CRISP WUN TUN	炸 滾蟹 雞 2 oz	全重
	RICE AND TEA. THE TOTAL COOKED WEIGHT OF THIS 6-COURSE DINNER FOR 1 PERSON IS APPROXIMATELY 1.75 LBS. THIS DINNER WILL BE SERVED AT THE PRICE OF \$2.50 PER PERSON, WHICH MORE THAN 10 PERSONS ARE TO BE SERVED AT SUCH BANQUET.		
57	9-COURSE CHINESE DINNER (FOR 10 PERSONS)	每位三元伍毛	PER PERSON 3.50
	1. (a) CHICKEN WITH MUSHROOM, OR	毛菌雞 雞 2.5 LB	熟重二磅半
	(b) CHICKEN WITH VEGETABLES, OR	炒雞片 雞 2.5 LB	全重
	(c) CHICKEN STEAMED, CHINESE STYLE	熟 雞 2.5 LB	全重
	2. (a) CRISP FRIED DUCK, OR	脆皮 鴨 或 1.5 LB	熟重一磅半
	(b) BONED TEAMED DUCK, STUFFED, OR	全 鴨 或 2 LB	熟重二磅
	(c) DUCK WITH VEGETABLES	2 LB	熟重二磅
	3. (a) STUFFED SHRIMPS (FRESH OR CANNED) OR	綿油虾 或 1.5 LB	熟重一磅半
	(b) STUFFED CRAB MEAT " " OR	綿油蟹 或 1.5 LB	全重
	(c) STUFFED LOBSTER (FRESH OR CANNED)	綿油龍蝦 1.5 LB	全重
	4. (a) PORK SPARE RIBS WITH TURNIPS OR VEG.	炸子肉排骨 或 3 LB	熟重三磅
	(b) PORK LOIN WITH TURNIPS OR OTHER VEG.	炒 猪 3 LB	全重
	5. (a) FRIED SHRIMP (FRESH OR CANNED) WITH VEG.	炸 蝦 2 LB	熟重二磅
	(b) FRIED SHRIMP (FRESH OR CANNED) CANTON STYLE SAUCE	熟蝦大蝦 2 LB	熟重二磅
	6. COMBINATION CHOP SUI	大 素 2 LB	
	7. (a) OMELETTE, CHINESE STYLE OR	炒 蛋 2 LB	全重
	(b) ROAST PORK, CHINESE STYLE, OR	叉 烤肉 2 LB	熟重二磅半
	(c) PORK WITH VEGETABLES	2 LB	熟重二磅
	8. (a) DEEP WITH TOMATO OR OTHER VEG. OR	炒 豆 2 LB	熟重二磅
	(b) STEAMED BEEF, CHINESE STYLE, OR	熟 肉 2 LB	熟重二磅
	(c) FRIED BEEF (FINE CUT) CHINESE STYLE	熟 牛肉 2 LB	熟重二磅
	9. POT ROAST PORK	牛 肉 2 LB	熟重二磅
	RICE AND TEA. THE TOTAL COOKED WEIGHT FOR 10 PERSONS APPROXIMATELY 18.02 LBS. FOR 1 PERSON APPROXIMATELY 1.82 LBS.		
58	SPECIAL 9-COURSE DINNER - PER TABLE	每席	50.00
	1. (a) CHICKEN SOUP WITH GOLDEN CORN, OR	雞蛋玉米 2 LB	熟重二磅半
	(b) CLEAR CHICKEN SOUP WITH MEAT BALLS & PEARL	清豆雞湯 2 LB	全重
	2. (a) BONED STEAMED DUCK WITH SPECIAL ONION SAUCE	熟 鴨 2 LB	熟重二磅
	(b) SLICED BOILED DUCK w/ VEG. CANTON STYLE	白切鴨 2 LB	熟重二磅
	3. (a) BOILED BONED CHICKEN w/ HAM & SPECIAL SAUCE	熟 雞 2 LB	熟重二磅
	(b) POT ROAST CHICKEN - CHINESE STYLE	扇 雞 2 LB	熟重二磅
	4. (a) DICED FRIED SHRIMPS w/ WALNUTS, ALMONDS & VEG.	熟 滾蝦 2 LB	熟重二磅
	(b) DICED TURKEY w/ WALNUTS OR ALMONDS & VEG.	熟 火雞 2 LB	熟重二磅
	5. (a) CRAB MEAT ROLLS (FRESH OR CANNED) OR	合 桂 或 2 LB	熟重二磅
	(b) SHRIMP MEAT ROLLS (FRESH OR CANNED) OR	熟 蝦 2 LB	熟重二磅
	(c) LOBSTER MEAT ROLLS " " OR	熟 龍蝦 2 LB	熟重二磅
	(d) FISH ROLL	熟 魚 2 LB	熟重二磅
	6. (a) FISH CAKE, OR	熟 魚 2 LB	熟重二磅
	(b) SHRIMP CAKE OR	熟 蝦 2 LB	熟重二磅
	(c) MINCED CHICKEN SOUP	熟 雞湯 2 LB	熟重二磅
	7. (a) STUFFED SHRIMPS (FRESH OR CANNED) OR	綿油虾 或 2 LB	熟重二磅

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(b) STUFFED CRAB MEAT (FRESH OR CANNED)	綿油蟹 或 1.5 LB	熟重一磅半	
(c) STUFFED LOBSTER MEAT " " "	綿油龍蝦 或 1.5 LB	全重	
(d) SHRIMPS WITH VEGETABLES " " "	熟 滾蝦 或 2 LB	熟重二磅	
(e) SHRIMP CANTON STYLE	熟 滾蝦大蝦 2 LB	熟重二磅	
5. (a) CHICKEN WITH MUSHROOMS AND SPECIAL CHINESE SAUCE OR	毛菌雞 雞 2 LB	全重	
(b) CHICKEN WITH VEGETABLES AND SPECIAL CHINESE SAUCE OR	炒 雞片 雞 2 LB	全重	
(c) DUCK WITH VEGETABLES WITH CHINESE SAUCE	熟 鴨片 鴨 2 LB	全重	
(d) FRIED CRISP DUCK WITH CRISP WUN TUN	脆皮鴨 鴨 1.5 LB	熟重一磅半	
9. (a) PORK SPARE RIBS " 1917 P. Y. SPECIAL " OR	炸子骨 或 2 LB	熟重二磅半	
(b) FISH FRITTER " P. Y. SPECIAL "	熟 魚餅 2 LB	熟重二磅	
RICE AND TEA. COOKED WEIGHT FOR 10 PERSONS APPROXIMATELY 20 LBS. THIS SPECIAL DINNER IS PREPARED AND SERVED IN AN AMOUNT SUFFICIENT FOR 10 PERSONS. ANY LESS NUMBER OF PERSONS MUST PAY THE SAME AMOUNT.			
59. SPECIAL 9-COURSE DE LUXE DINNER (FOR 10 PERSONS)	每席	\$ 60.00	
1. SHARK FINS SOUP WITH SHREDDED BONED CHICKEN CANTON STYLE	鯊魚翅魚翅 2 LB	熟重二磅半	
2. BOILED BONED CHICKEN WITH HAM	熟 雞 2 LB	熟重二磅半	
3. STUFFED BONED DUCK	西湖全鴨 2 LB	熟重二磅半	
4. DICED FRIED SHRIMPS WITH WALNUTS OR ALMONDS AND VEGETABLES	合桃或杏仁蝦仁 2 LB	熟重二磅半	
5. CHICKEN WITH MUSHROOMS	毛菌雞 雞 2 LB	熟重二磅半	
6. STUFFED SHRIMPS	綿油虾 2 LB	熟重二磅半	
7. BOILED SLICED CHICKEN WITH VEGETABLES OR MINCED CHICKEN WITH FISH BLADDER	熟 滾雞肉絲 2 LB	熟重二磅半	
8. ROAST SQUAB WITH CRISP WUN TUN OR PORK WITH VEG. AND SPECIAL SAUCE OR CHICKEN WITH CHESTNUTS	炸子骨或火腿 2 LB	熟重二磅半	
9. POT ROAST PORK	熟 猪 2 LB	熟重二磅半	
RICE AND TEA. TOTAL COOKED WEIGHT FOR 10 PERSONS APPROXIMATELY 18.16 LBS. THIS SPECIAL DE LUXE DINNER IS PREPARED AND SERVED IN AN AMOUNT SUFFICIENT FOR 10 PERSONS. ANY LESS NUMBER OF PERSONS MUST PAY THE SAME AMOUNT. NOTICE IN ADVANCE AND A DEPOSIT OF 1/2 OF THE AMOUNT AT THE TIME OF ORDERING IS REQUIRED.			
60. SPECIAL 9 COURSE SUPER DE LUXE DINNER (FOR 10 PERSONS)	每席	75.00	
1. BIRD'S NEST CLEAR SOUP WITH DICED CHICKEN	鷺鴨羹湯 2 LB	熟重二磅半	
2. SHARK FINS WITH SHREDDED CHICKEN	鯊魚翅魚翅 2 LB	全重	
3. BOILED CHICKEN WITH MUSTARD CABBAGE OR VEGETABLES WITH SEAFOOD SAUCE	五 簡 雞 2 LB	熟重二磅半	
4. BONED STEAMED DUCK WITH CHINESE CABBAGE HEARTS WITH SPECIAL SAUCE	紹菜八塊 2 LB	熟重二磅半	
5. FRIED DICED CHICKEN WITH WALNUTS OR ALMONDS, WITH SPECIAL SAUCE	合桃或杏仁雞丁 2 LB	熟重二磅半	
6. CLEAR CHICKEN SOUP WITH STUFFED SHRIMPS AND MUSHROOMS	翁耳虾羹 2 LB	熟重二磅半	
7. FISH CAKE OR SHRIMP CAKES WITH CHICKEN GRAVY	芙蓉魚羹 2 LB	熟重二磅半	
8. FISH OR SEAFOOD IN SEASON	海 鮮 2 LB	熟重二磅半	
9. MINCED CHICKEN WITH MUSHROOMS	鮮 蘑 菇 2 LB	熟重二磅半	
RICE AND TEA. THE TOTAL COOKED WEIGHT OF THIS DINNER FOR 10 PERSONS IS APPROXIMATELY 19.16 LBS. THIS SPECIAL DE LUXE DINNER IS PREPARED AND SERVED IN AN AMOUNT SUFFICIENT FOR 10 PERSONS. ANY LESS NUMBER OF PERSONS MUST PAY THE SAME AMOUNT. NOTICE IN ADVANCE AND A DEPOSIT OF 1/2 OF THE AMOUNT AT THE TIME OF ORDERING IS REQUIRED.			
61. CLASS 10 (TO TAKE OUT ONLY)	外賣		
STEWED OR BAKED BEEF WITH POTATOES AND VEGETABLES	各 樣 10 LB	牛 肉 雜 菜 65.00	

ANYTHING YOU BLING INSIDE

HOUSE P. Y. CHONG . . .

Me. P. Y. no can be responsible except when you check same and get receipt for show.

HOUSE OF PYCHONG

Story about Me-P. Y. very intrest. I tell you in no too longwind way. After blitzquick Me-P. Y. start resturant business again on April 4, 1942, from scratch. No go too muchee money. Get up dark in morning, go downtown shop, do cook sometams wait tables. Slow way build business. Many fiends help P. Y., come eat dinna, tell fiends about good food. Me-P. Y. very thankful.

First tam only Chinese food, later add steak dinna. Pleate special Me-P. Y. sauced selet way numba one good taste. Steaks go like hot cakes, now very famous.

Business pick up. Me-P. Y. buy House P. Y. Chong property more than 100,000 square feet ocean side. No only talk-talk, must cost plenty money. But can do because fiends help.

Bimeby save more money for buy farm, plant fruits, vegetables, raisee chickens, ducks, goosee, etc. Part for myself usee; what no can use sell away. Good for everybody. This only plan inside head, bimeby some more talk-talk.

Me-P. Y. feel bad many tam because fiends all same soldiers, sailors, marines come eat—no more room left. So, soon when I can get material for remodel for make my place more big. Me-P. Y. likee makee quick, if can. No have to send fiends away any more.

Me-P. Y. all tam aloha America and Chinese heroes that's why all tam advertise. Peoples say P. Y. foolish, but Me-P. Y. no care, keep do same no changee. That's why Me-P. Y. is Me-P. Y.—diffelent from other peoples.

When war all pau, Hawaii come center world travel for steamers, airships, etc. Everybody come Hawaii, pas Hawaii, Hawaii important place for commerce also tourists. Me-P. Y. plan ahead for makes my place and Ala Moana most beautiful placee.

Soldiers, Sailors, Marines now all fight for Uncle Sam and for us. War pau tam need jobs bad. Up to businessmans for help them, give them jobs. Me-P. Y. happy for do part. Hope you no forget do same.

Airship business bimeby come first important business. Everybody ride for travel. Steamers only for merchandise. That's why Me-P. Y. likee tell everybody in airship flying business now for go ahead full steams, do best they can.

Me-P. Y. get 5 boys 1 girls. Hope they all one day learn fly airships. That one Me-P. Y. hope inside me heart—I hope come true and thank you very muchee for read about Me-P. Y. story.

Me-P. Y. with trophy presented for him by HHD men for good work in sell War Bonds.



HOUSE OF PYCHONG

RED CLOSS, BLOOD BANK YOU MUST KOKUA



Red Closs doing numba one fine work. When soldiers, sailors or marines get hurt or get sick, Red Closs takee good care. When capture by enmy, Red Closs takee over. When boys no get books, magzines for read, Red Closs get them plenty. So any tam you can give money for Red Closs, you know just same like helping fighting boys no diffelence. Blood Bank need lots blood because evely tam peoples get hurt bad they need blood transfuse in them. If no get blood on hand, may be no can save life. So important! You kokua give pint blood o.k.? Maybe man you save is you boys, fiends, husbands, relatives. So no forget blood bank, please.



YOU MUST BUY, BUY,
BUY PLENTY WAR BONDS!

Hawaii only place in America where every month every bond drive
quotas go over top. Me-P. Y. no like see fall down one tam; I think
you feel all same.

That's why must buy more and more war bonds because sometimes
quotas very big. Need you help, my help, everybody money for
make goal.

Some days when you no feel like buy bonds, you think where sol-
diers get food, guns, bullets, clothes, etc., etc., then you changeee
mind quick and buy plenty.

War bonds numba one good buy. You lend \$3 now bye 'n' bye you
get back \$4.

Me-P. Y. Chong hope you do part.

After war must keep strong Navy, Army and Marine. United States,
China, Russia and England all same get together for keep peace.

INDIGO

DIM SUM

Vegetarian Spring Rolls with Balsamic Pepper Sauce	5.25
Almond Chicken Spring Rolls	5.95
Zing Zing Zizzaling Shrimp Rolls	6.95
Buddhist Buns with Sun-Dried Tomatoes and Eggplant	4.95
Fennel and Lamb Bao Buns with Peppered Ginger Plum Sauce	5.75
Curried Pumpkin and Pecan Bao Buns	5.25
Sweet Bao Buns with Okanagan Potatoes and Sun-Dried Cherries	5.25
Gin Dei with Roasted Duck and Apricots	4.95
Crispy Goat Cheese Won-Tons with Tarragon Frisee	4.75
Harmony Duck Won-Tons with Tangerine Sauce	6.25
Happy Crab Won-Tons with Cranberry Ginger Sauce	6.90
Spicy Lamb Siu Mai Dumplings with Ginger Mint Sauce	5.40
Jade Speckled Salmon Dumplings with Mushroom Soy Chili Sauce	5.25
Vegetarian Couscous Potstickers with Tangerine Chili Sauce	5.25
Lobster Potstickers with Soy-Ginger Sauce	7.25
Lemon Grass Chicken Brochettes with Indigo Peanut Sauce	5.50
Jung Duck Risotto in Ti Leaf with Tomato Coulis	8.95
Wokted Mussels with Blackbean and Cilantro Oil	9.95

PEKING PIZZETTAS

Peking Duck with Imperial Plum Sauce and Green Onion	7.50
Singapore Eggplant and Goat Cheese with Chinese Sausage	7.00
Po Po's Roasted Chow Yuk Vegetarian	7.00
Hoai Sour Prawns with Pineapple Chutney	7.00
Spicy Chicken, Garlic, Scallions and Cilantro	8.50
Hanoi Honey Beef and Tofu Cordon	7.50

SOUPS AND SALADS

Roasted Tomato and Garlic Crab Soup	4.75
Tea Smoked Chicken Jook with Pickled Ginger	4.25
Mesclun Salad with Orange Vinaigrette	4.50
Sashimi with Mixed Greens and Fresh Ginger Vinaigrette	6.75
Lemongrass Cured Salmon with Wasabi Creme Fraiche	7.50
Grilled Goat Cheese wrapped in Lotus Leaf on Mizuna Greens	7.50

LARGE PLATTERS

with Vegetables, Cucumber, and a choice of the day	
and a choice of Rice or Chive Pillow Noodle Cake	
Fiery Explosions to Heaven Shrimp	13.00
Norwegian Salmon Cakes with Smoked Chipotle Mayonnaise	11.75
Grilled Salmon with Tomato Ginger Lemongrass	13.75
Grilled Spiced Chicken Breast with Peanut Sauce	10.25
Chinatown Vegetable Curry	10.95
With Chicken	12.00
With Shrimp	13.25
Seven Spice Duck Confit with Lemongrass and Pineapple Sauce	14.95
Many Threads Shredded Chicken Cakes with Fresh Plum Sauce	11.25
Peppered Mongolian Beef Loin with Green Peppercorn Blackbean Sauce	13.75
Grilled Hoisin Lamb Brochettes	12.75
Pineapple Cured Pork Loin with Maple Orange Sauce	12.95
Scared Scallops in a Net with Ginger Soy Butter Sauce	15.95
Five Star Anise and Rosemary Grilled Lamb Chops with Mint Oil	16.75
Buddhist Jai-Vegetable Medley with Roasted Red Pepper Sauce	11.75
Wokted Chinatown Vegetables with Butter Blackbean Sauce	9.95
With Chicken	10.95
With Shrimp	11.95

Lunch and Tea available from 11:00 AM to 5:00 PM Monday - Saturday
Dinner Served From 5:00 PM Monday - Saturday

1121 Nuuanu Avenue Honolulu, Hawaii 96817 Telephone (808) 521-2900 Fax (808) 537-4164



• MENU •

SOUP

1. Hal-Yuk Yin Woh.....75 蟹肉燕窩 Bird's Nest Soup with Crab Meat
2. Kai Pin Tong.....65 雞片湯 Chicken Soup a la Minchin
3. Pao-Yee Tong.....50 鮑魚湯 Abalone or Awake Soup
4. Chop Woi-Tong.....40 什會湯 Vegetable and Pork Soup
5. Sui Choy Tong.....20 西洋菜湯 Water-Cress Soup with Pork
6. Hop-To Kai Ding.....1.00 合桃鴨丁 Walnut Smeared Chicken
7. Lam-Yan Kai Ding.....75 檳榔雞丁 Chicken Smeared Chicken
8. Mo-Koo So Kai.....75 毛茹蘇雞 Mo-Cooked Chicken
9. Kau-Lan aKI Kow.....75 芬蘭鴨球 Dressed Chicken
10. Si-Yau Kai.....75 玻油鵝 Chicken with Si-Yau Sauce
11. Char Tsi Kai.....1.00 炸子鵝 Crispskin Chicken
12. Mah Lai Kai.....1.00 麻辣鵝 Fried Chicken with Pepper Sauce
13. Leichi Bok-Loh Kai.....1.00 荔枝波蘿鵝 Fried Chicken with Li-Chew and Pineapple
14. Pak Chit Kai.....75 白切鵝 Steamed Sliced Chicken
15. Wat Kai.....1.00 鹹鵝 Pot Roast Chicken with Salt Glaze
16. Kao Chop Kai Yick.....75 韭汁鴨翼 Chicken Wings with Tomato Souce
17. Si-Yau Kai Yick.....75 玻油鴨翼 Fried Chicken Wings with Si-Yau Sauce
18. Chow Kai Pin.....75 炒雞片 Sliced Chicken with Vegetables
19. Hung-Yan Choy Suey.....75 老仁什碎 Almond Choy Suey Au Gratin
20. Kai Se Chop Suey.....50 雞絲什碎 Chicken Chop Suey
21. Hung-Yan Kai Chop.....75 杏仁鴨仔 Almond Chicken
22. Lam-Yan Yuk Ding.....65 檳仁肉丁 Pork with Olive Stars
23. Yuk Chop Suey.....35 肉雜碎 Pork Chop Suey
24. Chao Che Yuk.....40 炒豬肉 Pork with Vegetables
25. Kau-Chin Che Yuk.....40 茄椒豬肉 Pork with Tomato Choy-Suey-Pepper
26. Sui Choy Che Yuk.....40 酸菜豬肉 Pork with Preserved Vegetables
27. Lam Dao Che Yuk.....40 蘭豆豬肉 Pork with Chinese Green Peas
28. Hung Sin Pai Kwant.....50 紅燒排骨 Braised Spare Ribs with Red Sauce
29. Cha Sui.....30 叉燒 Braised Pork
30. Yuk Bang.....25 肉餅 Pork Hash
31. Tim Suen Pai Kwant.....30 甜酸排骨 Sweet-Sour Spare Ribs
32. Kao-Yuk.....25 扣肉 Pot Roast Pork
33. Sui Choy Che Yuk.....35 洋菜炒豬肉 Pork with Water-Cress
34. Harm-Dan Yuk Bang.....35 雜旦蒸肉餅 Pork Hash with Salt Egg
35. Cho-Yuk Sung.....40 炒肉鬆 Pork Hash with Vegetables
36. Ngar-Choy Che Yuk.....35 芥菜豬肉 Pork with Bean Sprout
37. Ngao-Yuk Chop Suey.....35 牛肉雜碎 Beef Chop Suey
38. Kau-Chin Ngao Yuk.....40 茄椒牛肉 Beef with Tomato Choy-Suey-Pepper
39. Ho-Yau Ngao Yuk.....35 檳油牛肉 Beef Hash in Oyster Souce
40. Chao Ngao Yuk.....40 炒牛肉 Fried Beef with Vegetables
41. Kau-Lan Ngao Yuk.....40 介蘭牛肉 Braised Beef
42. Suen-Choy Ngao Yuk.....40 酸菜牛肉 Beef with Preserved Vegetables
43. Ngar Ngao Yuk.....35 芥菜牛肉 Beef with Bean Sprout
44. Hung Sin Yu.....75 紅燒魚 Baked Fish
45. Chao Yu Pin.....50 炒魚片 Sliced Fish with Vegetables
46. Jim Wu Tao.....50 煎烏頭 Braised Mullet

SEA FOOD IN SEASON

PORK

SEA FOOD

IN SEASON

Order to Take Out In Any Quantity

• MENU •

SEA FOOD IN SEASON (Cont.)

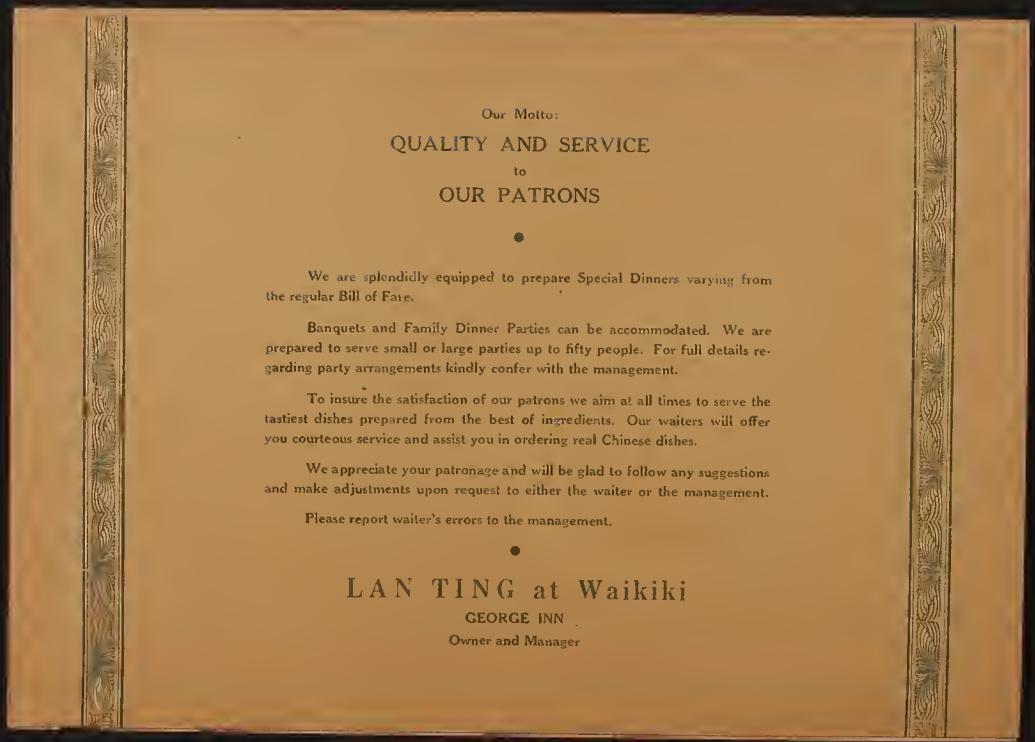
47. Tim Suen Wu Tao.....60 甜酸烏頭 Sweet-Sour Mullet with Sour-Salt Glaze
48. Sung-Chao Lung-Ha.....75 生炒龍蝦連壳 Fried Lobster in Shell
49. Sin Kwon Lung-Ha.....75 鮮菌龍蝦 Lobster with Mushroom
50. Cha Wui Lung-Ha.....75 炸會龍蝦 Fried Lobster with Vegetables
51. Chan Lung-Ha.....75 炒龍蝦 Lobster with Vegetables
52. Mah-Lart Lung-Ha.....75 麻辣龍蝦 Fried Lobster a la Canton
53. Lai-Chi Bok-Loh Lung-Ha.....1.00 荔枝波蘿龍蝦 Fried Lobster with Li-Chew and Pineapple
54. Lung-Ha Fu-Yung.....75 龍蝦芙蓉蛋 Lobster Omlette
55. Lung-Ha Dahn.....50 龍蝦旦 Lobster and Egg Souce
56. Mah-Lart Dai-Ha.....50 麻辣大蝦 Fried Shrimps a la Canton
57. Lai-Chi Bok-Loh Dai-Ha.....75 荔枝波蘿大蝦 Fried Shrimps with Li-Chew and Pineapple
58. Cha Wui Dai-Ha.....65 炸會大蝦 Fried Shrimps with Vegetables
59. Chao Dai-Ha.....50 炒大蝦 Fried Shrimps with Vegetables
60. Fu-Yung Ha.....50 芙容蝦 Shrimps Omlette
61. Dai-Ha Dahn.....50 大蝦旦 Shrimps and Egg Souce
62. Cha Jaiing Ha.....50 炸淨蝦 Fried Shrimps Plate
63. Fu-Yung Ha.....75 芙容蟹 Crab Meat Omlette
64. Fu-Yung Dahn.....40 芙容旦 Fried Shrimps
65. Cha Gai Se Min.....50 炸雞絲麵 Crispy Chicken Noodles
66. Kauai-Lan Kai.....50 介蘭鴨球 Broccoli Chicken Noodle
67. Chao Kai Se Min.....40 炒雞絲麵 Fried Chicken Noodle

NOODLES

68. Kai Se Wat Min.....40 雞絲滑麵 Soft Noodles with Fried Shred Chicken
69. Wat Kai Min.....50 軟鷄麵 Soft Noodles with Chicken
70. Lung-Ha Wat Min.....50 龍蝦滑麵 Soft Noodles with Lobster
71. Wo Min.....40 窩面 Pot Noodles with Vegetables & Pork
72. Jup Wai Min.....40 什會麵 Noodles with Mixed Vegetables & Chicken
73. Chao Min Bang.....55 拆鷄煎餅 Canton Style Pancake with Chicken
74. Cha Wu Ton.....50 炸雲吞 Fried Wonton with Vegetables
75. Chao Wun Ton.....40 炒雲吞 Fried Wonton with Vegetables
76. Cha Jeng Min Ton.....25 炸淨吞 Fried Wonton
77. Cha Jeng Min.....25 炸淨麵 Crisp Noodle
78. Chao Bat Bow Fahn.....40 炒八寶飯 Special Fried Rice
79. Wat Kai Fahn.....50 軟鷄飯 Stamed Rice with Soft Chicken
80. Ngao Yuk Fahn.....50 牛肉飯 Rice with Beef
81. Cha Wui Tin Kai.....1.00 炸會田鴨 Fried Frog Legs with Vegetables
82. Mah-Lart Tin Kai.....1.00 麻辣田鴨 Fried Frog Legs a la Canton
83. Chao Kua Choy.....25 炒瓜菜 Choy-Suey with Vegetables
84. Chao Tz Kup.....75 炸子鴨 Crispy Duck Souce
85. Si-Yau Kai.....75 玻油鵝 Glass with Si-Yau Sauce
86. Choy Pi APL.....1.00 脆皮鴨 Crispy Duck
87. Oy Jun Se.....35 會津絲 Salted Duck Egg
88. Harm Dahn.....10 藏旦 Salted Duck Egg

Special Plate Lunch
35c and 50c
Special Plate Dinner
50c and 75c

Quick Service — Telephone 93258





WORLD'S LARGEST, MOST BEAUTIFUL
CHINESE RESTAURANT AND NITECLUB



源 桃 外 世
齋 餘 留 基 記 位

一 第 稱 林 園 築 新
雙 無 允 化 國 揚 宣

COCKTAILS & MIXED DRINKS		
Alexander	1.00	Old Fashioned
Beardl	1.00	Pink Lady
Daquiri (Frozen)	1.00	Planter's Punch
Daquiri (Plain)	.95	Red Collins
Dubonnet	.75	Side Car
Golden Flizz	1.00	Met Tei
Gin Flizz	.75	Singapore Sling
Glass	.75	Stinger
John Collins	.75	Sin Gin Flizz
Martini	.75	Tom Collins
Moscow Mule	1.50	Whiskey Sour
Grosshopper	1.00	Vodka Collins
Champagne Cocktail	1.75	Zombie
Le Yee Chai Special	1.75	Screw Driver
BOURBONS		
Bour Bourbons	.75	
Straight Bourbons	.85	
Bended Bourbons	1.00	
Canadian Whiskey	1.00	
SCOTCH		
Ber Scotch	.75	
J. H. Bk., Cutty Sark, Ballantine, Haig & Haig Pinch,		
Morin 12, Grand 15	1.00	
RYE		
Old Overholt	1.00	
COGNACS & BRANDIES		
Hennedy, Martell, Christian Bros., Remy Martin, Courvoisier	1.00	
CORDIALS & LIQUEURS		
Creme De Menthe, Creme De Cacao, Cointreau,		
King Alpine, B. & B.	.60	
Benedictine, Cherry Herring, Gelliano, Chartreuse, Drambuie	1.00	
Li Chai	1.25	
WINE		
1/2 Bottle	Bottle	
Chandon, B., Sherry, Port, Sauterne, Muscatel,		
Burgundy	3.00	6.00
Bouillon (1/2) Sherry, Port, Sauterne, Burgundy	3.50	5.00
SPARKLING BURGUNDIES		
B.V. Sparkling Burgundy	8.00	
Paul Masson Sparkling Burgundy	8.00	
CHAMPAGNES (Bottle)		
Domestic Non-Vintage	10.00	
Domestic Vintage	12.00	
Domestic	9.00	
BOTTLED BEER		
Malinend Local	.75	
OTHER DRINKS UPON REQUEST	.60	
BEVERAGES		
OTHER DRINKS UPON REQUEST		
Prices subject to change without notice		

**Special 5-Course
Chinese Dinner**

Served Only to
Two or More
at \$5.00
per Person

1. Egg Blossom Soup
2. Almond Chicken
3. Shrimp a la Canton
4. Toss Fried Chicken
5. CHOICE OF ONE—
6. CHOICE OF ONE—

**Chef's Special
Dinner**

INDIVIDUAL PLATE
Egg Blossom Soup
and Tea Included
\$4.00 and up

STATE 3 1/2% GROSS INCOME TAX TO BE ADDED

**Special 6-Course
Chinese Dinner**

Served Only to
Two or More
at \$6.25
per Person

1. Egg Blossom Soup
2. CHOICE OF ONE—
3. CHOICE OF ONE—
4. CHOICE OF ONE—
5. CHOICE OF ONE—
6. CHOICE OF ONE—

IN ORDERING:
A Chinese Dinner is a communal affair, whereby every dish
that comes to the table is shared by all. When you order,
your individual choice contributes to the variety of the dinner.
Our waiters and waitresses have been
trained to serve you well and humbly
offer suggestions of our "house specials."
Better still, why not enjoy yourselves and
just leave it to them.

**Deluxe
Special 7-Course
Chinese Dinner**

Served Only to Two or More
at \$7.50 per Person

1. CHOICE OF ONE—
2. CHOICE OF ONE—
3. Special Chicken Sticks
4. CHOICE OF ONE—
5. Toss Fried Crisp
6. CHOICE OF ONE—
7. CHOICE OF ONE—

Fried Rice or
Steam Rice

Dessert and Tea

Chef's Special A LA CARTE

Soup

1. Bird's Nest Soup (per person)
2. Shark's Fin Soup (per person)
3. Chicken Soup a la Mandarin (per person)
4. Abalone Soup with Vegetables (per person)
5. Vegetable and Pork Soup (per person)
6. Egg Blossom Soup (per person)

7. 1/2 Fried Chicken

8. Mushroom Chicken

9. Chicken in Soy Souce or Steamed Si Yau or Bak Chai Kai

10. Crisp-skin Chicken Char Tui Kai

11. Fried Chicken with Pepper Souce or Pineapple Mab Lart or Pob Loh Kai

12. Sliced Chicken with Vegetables or Almond Chicken Chou Kai Pin or Hung Chop

13. Chicken Chop Suey Kai Se Chop Suey

14. Special Deep Fried Chicken Sticks

15. Almond or Cashew Nut Chicken w/Veg.

16. Almond Duck

17. Crisp Skinned Squab, Roast or in Soy Souce Cha Ji Kap

18. Crisp Duck or Roast Duck—Chinese Style Choy Pi Arp or Siu Arp

19. Pork or Beef Chop Suey Yum Chop Suey

20. Pork or Beef with Vegetables Chau Che or Ngao

21. Pork or Beef with Tomato Kur Che or Ngao

22. Roast Sweet Pork Cha Shu

23. Sweet-sour Spare Ribs Tim Suen Pai Kit

24. Pot Roast Pork Kao-Yuk

25. Roast Spare Ribs

Sea Food

26. Sliced Fish Cantonese Hung Sia Yu
27. Poached Mullet in Soy or Sweet-sour Souce Jam Yu
28. Lobster with Vegetables Chao Ling Ha
29. Fried Lobster a la Canton or with Pineapple Mab-Lart or Pob Loh Hang Ha
30. Fried Shrimps a la Canton or with Pineapple Mab-Lart or Pob Loh Dai Ha
31. Deep-Fried Shrimps with Vegetables Chao Wai Dai Ha
32. Shrimp with Vegetables Chao-Ha Pin
33. Fried Shrimp, Plain Chao Jeng Ha
34. Omelette, Plain Siu Yung
35. Omelette with Shrimps or Lobster Fu-Yang
36. Braised Lobster in Shell
37. Chinese Abalone with Mushrooms
38. Shrimp, Oyster or Chicken Liver Roll

Chicken

39. Crisp Chicken Noodle Chau Gai Se Min
40. Soft Noodle with Finely Sliced Chicken Ga See Wai Min
41. Sliced Chicken or Lobster with Mushroom and Egg Noodle Chow Ye Menn
42. Lobster and Chicken E Mein
43. Wun Ton in Soup
44. Crisp Wun Ton with Vegetables Chau Wai Ton
45. Crisp Noodle or Crisp Wun Ton Chau Jeng Min or Chau Jeng Wun Ton
46. Kau Gee Min in Soup
47. Crisp Kau Gee Min with Vegetables
48. Special Wokkiki Lau Yee Choi Noodles
49. Soft Noodles with Diced Chicken
50. Special Cake Noodles with Lobster or Chicken and Vegetables

Duck

51. Special Fried Rice Chao Fah
52. Steam Rice
53. Tea, Lichee, Jasmine, Oo-Loeng
54. Chinese Sweets and Cookies

STATE 3 1/2% GROSS INCOME TAX TO BE ADDED

In our Cantonese style of cooking, each dish is cooked individually and no effort has been spared to bring pleasure to your palate. Our specialty food is a harmonious blend of delicate flavor, fully selected ingredients and exotic spices from the far corners of the earth; from the jungles, seas, and plantations of China, Formosa, Japan, Borneo, India, Mexico, and many other places.

It is our very humble and sincere purpose to serve you well and pray that you will enjoy our food, service, and atmosphere. From the bottom of our hearts, we thank you for coming and do come again soon.

**Suggested Nine-Course
Chinese Dinner**

Shark's Fin Soup with Shredded Chicken
Steamed Chicken or Crisp Chicken
Crisp Duck with Buns
Special Chicken Sticks
Shrimp Ala Canton

Toss Fried Noodles
Braised Lobster in Shell
Special Sweet Sour Spareribs with Pickles
Chicken or Pork with Cashew Nuts and Vegetables

The above suggested typical nine-course dinner includes two side dishes as appetizers; also rice and tea.

Served to a table of 10 persons. Substitutions may be requested.

Special Banquet Menu

GOUREM'S NINE-COURSE DINNER
SPECIALY PREPARED TO SUIT
YOUR BUDGET



